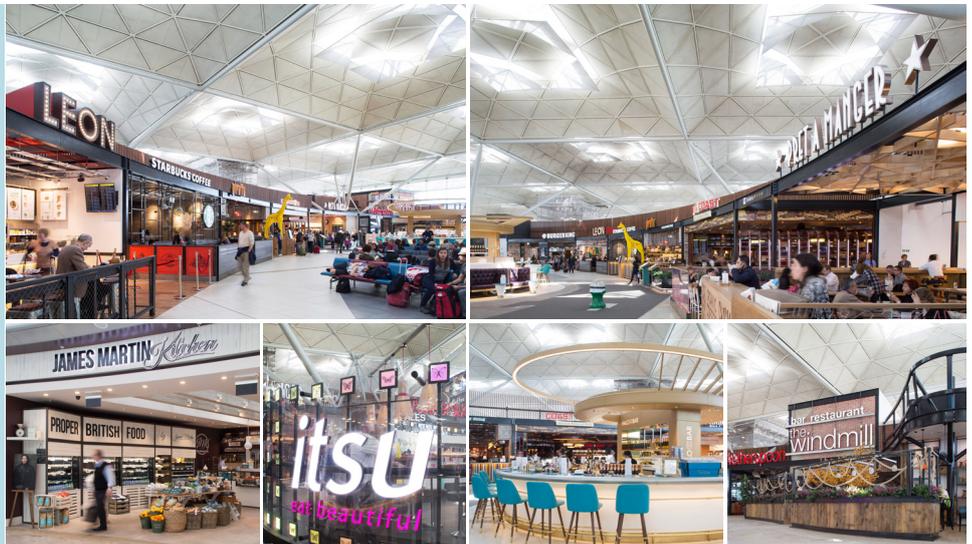


A host of new flavours that tickle the taste buds now fill the terminal at Stansted

Contemporary, convenient, innovative and **stylish** are just four simple words to describe the very exciting line up of new restaurants, bars and cafés that now await passengers at Stansted. Offering passengers fantastic choices covering a wide range of tastes, appetites and budgets from celebrity chef treats to good old fashioned favourites, Stansted is now home to world famous brands and exciting new airport concepts.

“Over 70 tenders were received for the 12 cafés, bars and restaurants available as part of this multi million pound development and narrowing down the strong competition to deliver a menu that provided a wide variety of choice based on taste, appetite and budget for our passengers is one of the best headaches I’ve dealt with in my career to date; and a scenario that clearly demonstrates the exciting step change taking place with so many leading brands wanting to be part of this exciting transformation.”

Beth Brewster
M.A.G Retail Director



JAMES MARTIN Kitchen



HARRIS + HOOLE

James Martin Kitchen
Premium bakery concept—
first at any UK Airport

Cabin
Adding some luxury
with fine wines and
specialist menu

itsu
Low calorie healthy
menu that don't
compromise on taste

Halo
Brand new concept fizz bar
for that extra special treat

Starbucks
First UK location for
new Starbucks Evenings
programme

Harris + Hoole
Premium coffee chain
has opened its first ever
airport shop



wetherspoon

Giraffe
Family fun restaurant
offering global cuisine on
the menu

Pret a Manager
New larger shop,
50% more seating
and new spring menu

Coast 2 Coast
The all American dining
experience

Burger King
Popular high street
chain serving up flame
grilled favourites

Leon
The brand that prides itself
on naturally fast food

The Windmill Pub
£2.7million investment
with a striking new design

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Burger King, the popular high street restaurant chain, was the first of all the new cafes, bars and restaurants to open as part of the multi million pound development of Stansted Airport's departure lounge, and is the perfect fit in terms of service, style and value.

All the Burger King traditional favourites including the Whopper®, Angus Classic and Bacon Double Cheese are prepared on the famous flamed grill and with vegetarian options, healthy wraps and salads as well as indulgent waffles there really is something for everyone.

Stansted's Burger King is the first UK airport to feature Coca-Cola Freestyle, a touch screen soda fountain. The fountain provides more than 125 custom Coca-Cola flavoured drinks which are individually dispensed.

The new Burger King restaurant at Stansted Airport is an urban design offering comfort and convenience to passengers, giving them a chance to relax and enjoy a great-tasting meal or snack before their flight. Charging points are also available throughout the seating areas so that passengers can charge electrical devices.

"Burger King is a brand that has enormous appeal in the travel environment as it does on the high street. Offering a great product, outstanding value and quick, efficient service, it is ideally suited to the brand mix at the airport."

Simon Smith

CEO, UK & Ireland, SSP UK



Starbucks, the global coffee brand, not only opened its new store in the international departure lounge at Stansted Airport but chose it as the location from which to launch its first ever 'Starbucks Evenings' in the UK.

The new outlet offers a range of meals and shareable hot and cold snacks - from chorizo and prawn skewers with chilli ketchup, to truffle mac & cheese and braised British beef, alongside a selection of premium wines and beers.

The new store gives passengers the chance to enjoy the Starbucks experience in an environment that has been carefully tailored for the travelling consumer and is a popular choice in the departure lounge, especially with coffee lovers seeking high quality Arabica coffee.

"We are delighted to support our partner Starbucks with the new Starbucks Evenings at Stansted Airport. Starbucks is a brand which is synonymous with great coffee and introducing this programme will tempt our coffee lovers to experience a new range of delicious foods and carefully selected alcoholic beverages in our newly renovated."

Simon Smith

CEO, UK & Ireland, SSP UK



Bringing a little luxury to Stansted, Cabin invites passengers to 'make the most of their time, not waste it'.

From its fine wines and sumptuous bar area to the specialist menu of contemporary

British delicacies created in an open kitchen, Cabin invites passengers to pause for a moment and enjoy the calming atmosphere of its stunning decor and elegant lighting that set the tone to help them unwind before taking flight.

This is another airport debut at Stansted and popular with passengers seeking a little bit of 'time-out' before continuing their journey.

"This is our third Cabin to open and represents a real success story for SSP. A highly sought after travel brand, Cabin satisfies the consumers desire for small indulgence and high quality within this fast paced sector of the eating and drinking travel."

Lucy Knowles

Group Marketing Director for SSP UK,

JAMES MARTIN *Kitchen*

Affable and down-to-earth celebrity chef James Martin chose Stansted as the location from which to open the first ever James Martin Kitchen.

James Martin Kitchen is a premium bakery that offers an exciting combination of fresh farm ingredients and the highest quality baking, and is ideal for passengers who either want to eat in or grab and go.

"I am extremely excited to add James Martin Kitchen into the mix at one of the UK's busiest airports. Having collaborated with many of Britain's greatest and smallest food suppliers, passengers will experience a menu of 'proper British food', and the fresh flavours and produce will speak for itself."

James Martin

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giraffe

The popular family friendly high street brand landed at Stansted for the first time in February 2015 offering a global menu of freshly cooked dishes in a friendly and lively atmosphere.

Suited to passengers seeking to eat and fly or dine at leisure, giraffe menu of international tastes range from Schnitzel to Stir Fry, Quesadilla to Ribs and always popular are the choices of pasta dishes, freshly prepared salads, club sandwiches and focaccia breads, not to mention the 'croque' giraffe and hearty all day breakfast.

There really is something for everyone and with a dedicated kids menu – giraffe is very family focussed and a popular addition to the extensive choices joining Stansted's menu.

"I'm hugely excited to be opening our first giraffe at London Stansted Airport, building on our existing portfolio of airport sites. We aim to deliver on quality, efficiency and great value dishes, with a focus on healthy global food delivered with speed in a relaxing, casual-dining environment."

Andrew Jacobs

Co-founder and Managing Director of Giraffe Restaurants



Bringing the all American dining experience to the tastes on offer in the new departure lounge is 'Coast to Coast' – that's not just a first for Stansted but a first at any UK airport.

The new diner serves a wide and varied menu including Aberdeen Angus freshly pressed burgers, Chicago style deep pan pizzas, seafood delights and for anyone travelling early there's traditional pancakes with maple syrup and a big American fry up on the breakfast menu which are guaranteed to set people up for the day.

'Coast to Coast' offers a dining style all of its own, ideal for passengers looking to dine in comfort and enjoy hearty meal before taking flight.

"The Restaurant Group continues to grow this fantastic brand and TRG Concessions are pleased to open its first airport site within the Stansted redevelopment. This brand naturally lends itself to an airport location with a comfy yet sleek environment and American menu that's filled with quality, freshly cooked breakfasts and main menu dishes."

Nick Ayerst

Managing Director TRG Concessions

HALO Bar

Putting some champagne and sparkle into the international departure lounge is a brand new concept fizz bar – Halo - created especially for the multi million pound development at Stansted Airport and set in a prime centre piece location.

With its Halo of light and luxury leather seating it's certainly the place to be seen and passengers seeking a taste of luxury before jetting off can sit back and relax with a glass of champagne, take a sip from a cocktail and even enjoy a mezze board to share.

Halo gives passengers the chance to take time to watch the world go by – the perfect place to have a taste of luxury and relax.

"TRG Concessions are incredibly proud to be opening Halo, our new fizz bar, in Stansted. We wanted to create a brand that encapsulated the new ambition and attitude bought to Stansted through its latest developments. Halo is a modern, independent and confident brand and is unique to the airport. It promises to provide a luxurious experience through a carefully crafted menu of food, drinks and fizz. We are committed to serving Stansted's passengers and Halo is our chance to offer a wider choice for the new generation of eating and drinking within the busy airport terminal."

Nick Ayerst

Managing Director, TRG Concessions

HARRIS + HOOLE

As part of its ambition to move into the aviation sector, Harris + Hoole chose Stansted as the location for their first ever airport shop and began trading in March 2014.

In the few years since Harris+Hoole launched its first shop in London, it has proved a disruptive force in the high street coffee market. From the sourcing of its beans and the world class training of its baristas, to its innovation in shop design and layout. Harris+Hoole is leading a coffee revolution and its intuitive app, which allows customers to check-in and order from their smart phones and now been updated to include mobile payments – is proving very popular with time pressured travellers flying through Stansted.

"It's an exciting opportunity for Harris+Hoole to be part of this new

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development and the first time a premium coffee brand has been given this sort of placement in a UK airport. We are proud to see our brand reach new heights and beat off tough competition for a place within Stansted Airport. Our presence there will allow passengers to start their holiday in a first-class way and we're looking forward to providing them with the best coffee experience in any UK airport."

Nick Tolley

CEO, Harris + Hoole



Pret A Manger has been serving handmade natural food and organic coffee to passengers at Stansted for more than a decade so what better way to mark this milestone than with a move into a brand new prime location as part of the £80million transformation of the terminal building.

Pret pride themselves on offering good natural food prepared freshly on site and the new location isn't just about creating more space for customers and offering them the latest in comfort and style but has enabled them to widen the menu range on offer, giving passengers greater choice of the continually evolving Pret A Manger experience.

New tastes now on the menu at Stansted include Pret's summer Super Bowl salads; Crayfish, Mango & Cashew, Beets, Squash & Feta, Salmon & Baby Kale and Korean Chicken & Kimchi. Perfect as a fresh and light meal pre-flight or for customers to take on-board to enjoy while travelling.

"We've been serving passengers at Stansted Airport for over a decade and are pleased to continue evolving our menu and shop design to best

suit their needs as they travel.

Our fresh options are prepared onsite each day and we're pleased to be able to send passengers off on their journeys with delicious food full of fresh, natural ingredients."

Pret Spokesperson

wetherspoon

Passengers have been enjoying the ambience of The Windmill Pub at Stansted for over 10 years and it's always been a popular choice so regulars will be delighted that it's not been lost as part of the major transformation but retained, relocated and transformed into a modern and striking design that's a £2.7million investment for its owners J D Wetherspoon.

Key features of the new look Windmill Pub include an actual windmill centre piece that rises through the bar up to a new mezzanine level with views overlooking the airfield. The popular menu continues to serve tasty and affordable dishes and will be the first pub in the Wetherspoon chain to offer rotisserie cooked food in its open plan kitchen design. The bar stocks English wines, Scottish malts and specialist real ales including those of local brewers and with a glass floor looking down to the working cellar passengers will certainly get to see the other side of airport pub life.

"We're delighted to be a part of the fantastic new-look Stansted. The Windmill pub has been a feature of the terminal for more than 10 years and travellers can now enjoy an ever better experience at the new pub. We look forward to serving millions of customers in the many years ahead and being an important part of the travellers experience at the airport."

John Hutson

Chief Executive, Wetherspoon



itsu – the healthy living option offering low calorie and low fat menu choices that don't compromise made its debut appearance at Stansted in mid-March.

With two flagship restaurants in Chelsea and Notting Hill and approximately 50 shops across Central London, itsu's new bespoke restaurant at Stansted is full of Asian flavour including hearty low fat chicken noodle soups and delicious hot brown rice potsu.

Even the drinks are low in sugar making this a very healthy living choice for passengers.

"We're thrilled to be opening airtside at Stansted Airport today. Our *eat beautiful* menu is perfect for passengers on the go, offering delicious light dishes for breakfast, lunch & dinner. Our bespoke lighting installation, designed by long standing award-winning partners Cinimod Design also make our store a beautiful eat-in destination for passengers with time before they fly."

Cameron Roberts

CEO, itsu



Leon, the popular high street chain that prides itself on naturally fast food, offers quick and healthy options aimed at travellers on the go.

Main meal options include Leon's own hot boxes and a wide variety of tastes from 'chilli chicken' to 'moroccan meatballs'; and 'superfood salads' to 'sweet potato falafel'. Light bites include wraps, burgers, noodle

Our F&B Partners

soups and the fish finger wrap is set a winner with children and adults alike.

Leon is ideal for anyone looking for a healthy start to the day with breakfast options ranging from salmon & egg or bacon & sausage muffins to Leon's speciality 'porridge of the gods'.

With the option to either eat in or grab and go, this naturally fast food option is very popular at Stansted with health conscious travellers jetting away.

"This year marks our 10th birthday, and opening in Stansted is a big part of our celebrations. When we opened in Carnaby Street in 2004 and first started working out how to make and serve naturally fast food, this is exactly what we dreamt of creating."

John Vincent

Co-founder & CEO, Leon



SSP is a leading operator of food and beverage brands in travel locations across the globe. They operate restaurants, bars, cafés, food courts, lounges and convenience stores in airports, train stations, motorway service stations as well as other leisure locations. With a heritage stretching back over 60 years, today SSP has nearly 30,000 employees, serving approximately a million customers every day. It has business at approximately 130 airports and 270 railway stations, operating approximately 2,000 units in 29 countries around the world.

The company operates an extensive portfolio of approximately 300 international, national, and local

brands. These include Upper Crust, Starbucks, Caffè Ritazza, Burger King, M&S Simply Food, Caviar House & Prunier, Millie's Cookies, and YO! Sushi, as well as stunning bespoke concepts such as the Café Deco in Hong Kong and Shanghai, and the award winning Center Bar at Zurich.

The new offer at Stansted includes two major firsts - the first ever James Martin Kitchen, and the UK's first Starbucks Evenings. With the line-up completed by renowned high street brand M&S Simply Food, the elegant Cabin and international favourite Burger King, there is something to please everyone.

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 Burger King
 Starbucks
 Cabin
 James Martin Kitchen
 M&S Simply Food



HMSHost is a world leader in creating shopping and dining for travel venues and is a part of Autogrill Group, the world's leading provider of food & beverage and retail services for people on the move. HMSHost operates international brands and proprietary concepts in more than 100 airports around the globe, including the 20 busiest in North America. Through its HMSHost International division, the company has F&B operations in 18 European and another 21 airports across the Middle East, Asia and the Pacific.

Restaurants within HMSHost's profile will provide travellers with culinary experiences they can tell

their friends about back home and which will also give them an experience that is authentic as it is delicious.

What makes HMSHost unique is the wealth of dynamic local and custom-designed innovative restaurants it brings to each airport. The expertise in creating a sense of place, to deliver variety, great dining and genuine hospitality is unmatched in the airport restaurant industry.

Leon, the brand who created the concept of naturally fast food, has opened a new restaurant in Stansted Airport through HMSHost.

.....
 Leon



TRG Concessions is the UK's leading operator of airport restaurants and bars. As the specialist travel food and beverage operator of The Restaurant Group plc, it operates a number of own brands and carefully selected franchise partners suited to that market. TRG Concessions will be opening three new sites in London Stansted Airport as part of the airport's multimillion pound development.

"TRG Concessions are delighted to be opening three new units in the departure lounge as part of the airport major re-developments. Coast To Coast, giraffe and Halo, will be great additions and each will offer an exceptional and unique experience for passengers that visit. The new openings compliment the current food and drink offers and no doubt start to indicate the future changes to come in the airport."

Nick Ayerst
 Managing Director, TRG Concessions

.....
 Giraffe
 Coast 2 Coast
 Halo
